

Country Apple Dumplings

4 small Granny Smith Apples
2 can refrigerated crescent rolls
 $\frac{3}{4}$ cup brown sugar
 $\frac{1}{4}$ cup white sugar
1 tsp cinnamon
 $\frac{1}{2}$ cup butter (1 stick)
1 cup Mountain Dew (any citrus soda)

Preheat oven to 325
Peel and quarter apples
Place in bowl or bag w/some brown sugar to coat
Wrap each quarter in crescent roll, seal edges
Place in baking dish 8 x 10
Melt butter, add sugars and cinnamon. Bring to boil.
Add small amount of soda to thin at end
Pour over dumplings.
Pour 1 cup soda gently over dumplings
Bake 25 to 35 minutes, until golden brown.

Great cold or warm.